

Dessert Wine

2013 Union of Winemaking Cooperatives, Vin Doux, Samos .	10.00
2005 Château Sigalas Rabaud, Premier Cru, Sauternes	34.00
2014 Bera, Brachetto, Piedmont	12.50
2010 Domaine des Baumard, Quarts des Chaume.....	32.00

Port & Madeira

2000 Fonseca	32.00
2003 Warre's, Late Bottled Vintage	12.50
Graham's, 20 Year Tawny	24.00
Broadbent, 10-Year-Old, Malmsey, Madeira	16.00

Coffee, Tea, and Petit Fours

George Howell "Terroir" coffee.....	8.00
Loose leaf teas.....	as priced
Espresso.....	10.00
Cappucino.....	10.00

**Petit four service is included with all coffee, tea, espresso, and cappuccino orders*

Dessert Selections

Grand Marnier soufflé with crème anglaise and vanilla ice cream

Peach brandy pound cake with caramel ganache and amaretto ice cream*

Maine blueberry inside-out jelly roll with lemonade foam and mascarpone ice cream

"Camp": Milk chocolate ganache with marshmallow root, graham cracker and smoked vanilla ice cream
Trio of assorted glacés

Grand Tasting for two (add 24)*

JARED BACHELLER
PASTRY CHEF

*These desserts contain nuts 6.26 ec

Before placing your order, please inform your server if a person in your party has a food allergy.